

Słodkie

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **11.9**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (60.2%)	80 %	5
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (12%)	73 %	120
Grain	Carared	0.15 kg (3.6%)	75 %	39
Grain	Strzegom Karmel 150	0.1 kg (2.4%)	75 %	150
Grain	Strzegom Monachijski typ I	0.9 kg (21.7%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	15 g	60 min	10.6 %
Boil	Zula	10 g	15 min	10.6 %
Aroma (end of boil)	Zula	5 g	0 min	10.6 %